






Consumption instructions and tips

-  After taking a piece out of the vacuum-pack, pat dry it with a kitchen paper
-  Remove the rind and the suet*, but only the strictly necessary
-  Place the piece on the food tray of the slicer with lard upwards, this makes the blade lubricated and the cut easier.

Furthermore, we suggest you to check the sharpening of the slicer's blade. A sharpe blade makes the cut smoother and effortless

*Suet is a mix of lard, rice flour and pepper which covered the cut of the whole product and preserve it during the aging.